Part No. IS08 ECN 2339

Lincat

# *SLR6 and SLR9*
# *Oven Range*

# INSTALLATION, USER & SERVICING INSTRUCTIONS

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# FOREWORD

Thank you for buying this Lincat product, which we hope, will give you years of trouble free service. Ensuring that you receive the maximum benefit from your new appliance, please take the time to read these instructions carefully, following any directions given.

We manufacture over 300 different items of catering equipment and are constantly adding to and improving the range.
If you are thinking of extending your kitchen or renewing a catering appliance in the near future, see our sales brochures available from your local distributor or send for one direct from us before you make your decision.

## IMPORTANT

**Please read this page carefully before using the equipment.**

## WARNING

- **This appliance must be installed and serviced by a CORGI registered engineer.**
- **Do not connect directly to any flue, ducting or mechanical extraction system.**
- **Installation should allow for a sufficient flow of fresh air for combustion air supply.**
- **Installation must include sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.**
- **Parts, which have been protected, by the manufacturer or his agent must not be adjusted by the installer or user.**

Whilst in operation, parts of the catering equipment will become hot. Suitable precautions must be taken to avoid accidental burns; therefore, the appliance should be positioned to minimise the possibility of accidental touching.

This appliance is for professional use and should be operated by suitably trained personnel.

## CONSEQUENTIAL LOSS

Lincat Ltd. does not accept any responsibility for loss of food, production time, profit, etc., which may result from a breakdown of the equipment

## MAINTENANCE

This unit must **not** be cleaned using a water jet.

Clean the unit with warm water and detergent - do not use abrasives.

Ensure the oven compartment and shelves are regularly cleaned and de-greased.

# INSTALLATION INSTRUCTIONS

**Before commencing installation of the appliance, please take time to read the following installation instructions carefully.**

## Unit: SL6 and SL9 OVEN RANGE

All appliances should be installed in accordance with BS 6173:2001, Code of practice for installation of gas catering appliances, taking into account the Gas Safety Regulations 1984 as amended by the Gas Safety (Installation and Use)(Amendment) Regulations 1998 and the Health and Safety at Work Act 1974.
It is mandatory that all appliances are installed and commissioned by a qualified and competent CORGI registered gas fitter.

**Parts protected by the manufacturer are not to be adjusted by the installer.**

**WARNING: Installation, service or repair of this appliance by non-CORGI, registered personnel will invalidate the warranty of the appliance.**

## VENTILATION

The area in which this equipment is to be installed should have sufficient fixed ventilation to comply with the requirements of Approved Document J in the 2002 Building Regulations. It is recommended that a minimum area of 450mm$^2$ per 1kWh (3400Btu/hr) of total heat input must be allowed. Particular attention should be paid to the low-level ventilation to ensure that the appliance has a good supply of clean, fresh air.

## INSTALLATION POSITION.

A clear space of at least 50mm should be left at the rear of the unit between the appliance flue and the wall.
Consideration must also be given for pressure governor clearance when fitting to the appliance.
There should be a minimum clearance of 750mm between the top of the appliance and any overlying shelf or ceiling.
To the side of the appliance, or bank of appliances a gap of at least 150mm should be allowed between it and any adjacent wall panel or partition. Where it is impractical to provide such a gap, the adjacent wall or partition should be clad with a non-combustible material.

## INSTALLATION COMMISSIONING

To ensure a full understanding of the correct operation of the appliance, the following commissioning checks must be carried out before the appliance is handed over for use.

All operators must know how to safely operate, light and shutdown the appliance.

Although all Lincat oven ranges are operationally checked during manufacture, commissioning should include an operational check of all controls.

Ensure that the appliance is level.

Before use, remove all protective plastic coating from the appliance.

## INSTALLATION INSTRUCTIONS (Continued)

## GAS SUPPLY & CONNECTION

Check that the gas supply corresponds to that specified on the data plate.
Connection is via a 1/2" bspt male thread on the back of the unit. If connection to the supply pipe is via a flexible hose, ensure that the hose used is suitable for commercial catering appliances.

Check that the gas supply pipeline has sufficient volume for the appliances/s to be connected to it.

**WARNING: Black domestic hoses are not suitable for this appliance.**

When making the connection onto the appliance, secure the hexagon on the fitting to prevent rotation of the internal pipe work. An isolating cock should be fitted into the supply line to the appliance for servicing purposes.

## PRESSURE SETTING

For Natural gas appliance only, fit the pressure governor supplied onto the inlet pipe-work after the isolating cock. Remove the control panel and fit the pressure gauge to the test nipple situated on the left hand end of the manifold. With the oven burner lit only and burning at full rate, adjust the burner pressure to:
**17.5mbar for Natural gas**
The supply pressure for Natural gas appliances are 20mbar and for LPG (Propane) appliances, 37mbar and for Butane 30mbar nominal.

## OVEN LOW FLAME SETTING

Check the low flame setting by lighting the oven and heating to a set temperature. When the set temperature has been reached the thermostat will reduce the oven burner flame to its low rate. Check that rapid closing of the oven door does not extinguish the flame. If necessary, adjustment to the low flame setting is made by removing the oven knob and turning the bypass adjustment screw (Clockwise to decrease and anti-clockwise to increase the flame). Care should be taken, as the appliance will become hot during commissioning.
Note: To obtain the above burner pressures adjust the regulator as supplied with the unit. When the correct operating pressure has been obtained then re-assemble unit.
WARNING: Failure to check and set the oven low flame setting may initiate an un-necessary service call due to the oven burner "going out".

## HEAT INPUT.

The total nominal gross heat input for the appliances are as follows: -

**Model SLR6**

| | |
|---|---|
| Butane gas | 17.2 kW |
| Natural gas | 20.1 kW |
| Propane gas | 17.2 kW |

**Model SLR9**

| | |
|---|---|
| Butane gas | 25.8 kW |
| Natural gas | 30.3 kW |
| Propane gas | 25.8 kW |

# OPERATING INSTRUCTIONS

## LIGHTING of the APPLIANCE

Ensure the hob burner caps are in the correct position before lighting.
To light the hob burners, depress the relevant knob and rotate anti-clockwise through to the MAX position (indicated by a large stylised flame). Manually light the burner using a match or taper keeping the knob depressed for 20 seconds and then release. The burner should remain lit.
Adjusting the knob between the MIN and MAX position (small and large flame) will vary the heat input.

To light the oven, depress and rotate the oven knob anti-clockwise to the ignition position ★ and hold in this position whilst operating the Piezo igniter. The oven burner should light. Keep the knob depressed for a further 20-30 seconds after the burner is lit and then release. The burner should remain lit.
After selecting the desired cooking temperature, allow approximately 15 - 20 minutes for the appliance to reach the desired set point.

At the minimum temperature setting the thermostat has a stop position on the valve. This stop position can be used to place the appliance in a stand by mode.

The temperature graduations on the thermostat control knob are there as a guide to the temperatures at the centre of the oven. The upper sections of the oven will be slightly hotter and the lower sections will be slightly cooler than at the centre. Therefore, consideration must be given to the types of food stuffs being cooked. As with ovens of this type it may be necessary to rotate the product during the cooking cycle. If serving food from the oven then the product should be temperature probed for compliance with regulations.

WARNING: The outer panels of the appliance will get hot during normal operation and use. Care should be taken when working next to these hot surfaces.

## SHUT DOWN of the APPLIANCE

To turn off the appliance, depress and rotate the knob/s clockwise to the off position. Burner/s will now be extinguished. Note: For the oven burner the control knob has a stop at the minimum temperature setting, depress the knob fully home whilst rotating to the "OFF" position.

WARNING: After operation, the appliance will remain hot for some time. Care should be taken to avoid injury.

## PREPARATION for USE

Ensure the hob burner caps and the pan supports are in the correct position.
Check that the base tray has been correctly fitted.

## MAINTENANCE of the OVEN RANGE

Pan supports can easily be removed from the unit for cleaning.
Clean burner caps regularly and ensure that the ports are free of debris.
The enamel base tray and shelves can be removed from the oven for cleaning.
Standard domestic de-greasing detergents are suitable for the cleaning of the oven liners.
For heavy, stubborn, deposits a de-greasing agent '*CARBON-OFF'* is available from Lincat upon request.

# SERVICING

Gas catering equipment should be routinely serviced to ensure a long trouble-free life. With this in mind, it is recommended that a competent gas engineer service the appliances every 6 months.

**Please see page 13 "Service" for information on authorised service agents.**

## GENERAL SERVICE

1. General check of the equipment, e.g. installation - is the unit on the correct hose? Does the hose have a safety chain? Does the equipment have a separate isolation valve?
2. To access all control valves, extract the knobs and remove screws from the facia panel.
3. Lift the facia panel to reveal the valves.
4. Check and adjust where necessary the burner pressure at the test nipple, with the oven only in full operation.
5. Check the oven Low flame setting and adjust as necessary. Removing the control knob and adjusting the brass screw to the right of the control valve spindle do this.
6. Check the general burner condition.
7. Check oven door seals, door catch and door closing operation.
8. When replacing the enamel base tray in the oven, ensure that the front edge of the base tray overhangs the front of the oven.
9. Carryout gas soundness checks.
10. To set the hob burner low flame setting, adjust the brass screw to the right of the control valve spindle.
11. Grease valve/s as necessary using an approved lubricant.
12. Ensure that the burner caps are located in the burner groove.

Regularly clean burner ports and ensure that burner jets are free of dirt. Use a small brush if necessary to remove debris.

## COMPONENT REPLACEMENT

Note: When removing control knobs care must be taken not to lose the spring clips.

### Access is gained by removal of front facia panel

**Thermocouple**

From Hob

1. Loosen the retaining nut in the burner.
2. Loosen the retaining nut at the valve.
3. Withdraw the thermocouple.
4. Replace as above in the reverse order.

From Oven

1. Remove the fascia panel and back panel of the appliance. IMPORTANT: Note the position of the thermocouple in relation to the burner ports on the oven burner before removal of the thermocouple.
2. Remove the lock nuts from the thermocouple at the burner and disconnect the nut from the thermostat valve.
3. Withdraw the thermocouple
4. Replace as above in the reverse order.

**Igniter Electrode**

1. Remove the screw and nut from the mounting bracket noting the position of the ignitor on the bracket
2. Remove the ignitor lead
3. Replace the electrode
4. Check that the electrode has approximately a 5mm gap between the burner and the electrode tip.

**Piezo**

1. To replace the Piezo igniter, remove the fascia panel pull the ignitor lead off.
2. Remove the retaining nut and withdraw from unit.
3. Replace and fit in reverse order.

**Thermostat Valve**

1. Release the thermostat bulb from bracket situated in the oven.
2. Withdraw the bulb through rear of the oven.
3. Loosen the thermocouple from the thermostat valve
4. Disconnect the gas inlet from the thermostat
5. Remove the thermostat retaining screw
6. Remove the valve.
7. Replace the thermostat ensuring that the sealing washer between the thermostat and manifold is replaced.
8. Reassemble in reverse order.
9. Leak-test the appliance.
10. Check and adjust the low flame setting.

## COMPONENT REPLACEMENT continued.

**Hob Valves**

1. Disconnected the gas inlet pipe from the valve.
2. Disconnect the thermocouple from the valve.
3. Loosen the valve retaining screw.
4. Replace the valve ensuring sealing washer is between the valve and the manifold.
5. Leak test.

Check and adjust the low flame setting as necessary.

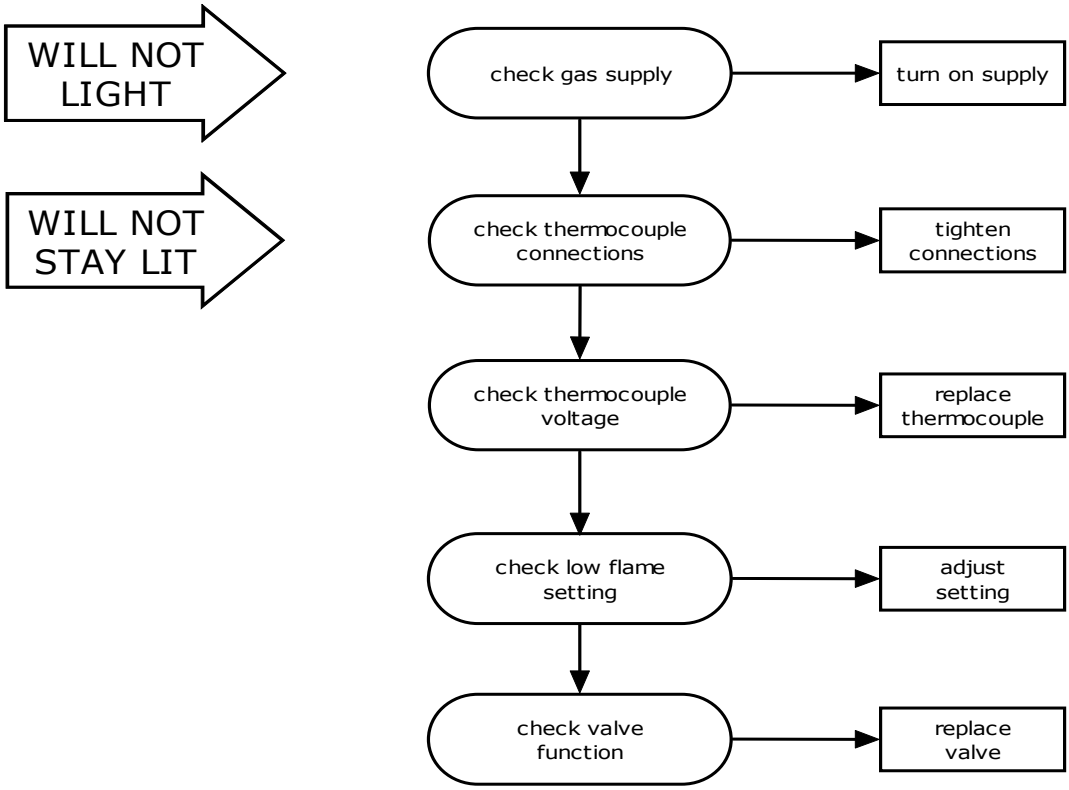
## SPARES LIST

The following components are listed with the Lincat reference number followed by a brief description.

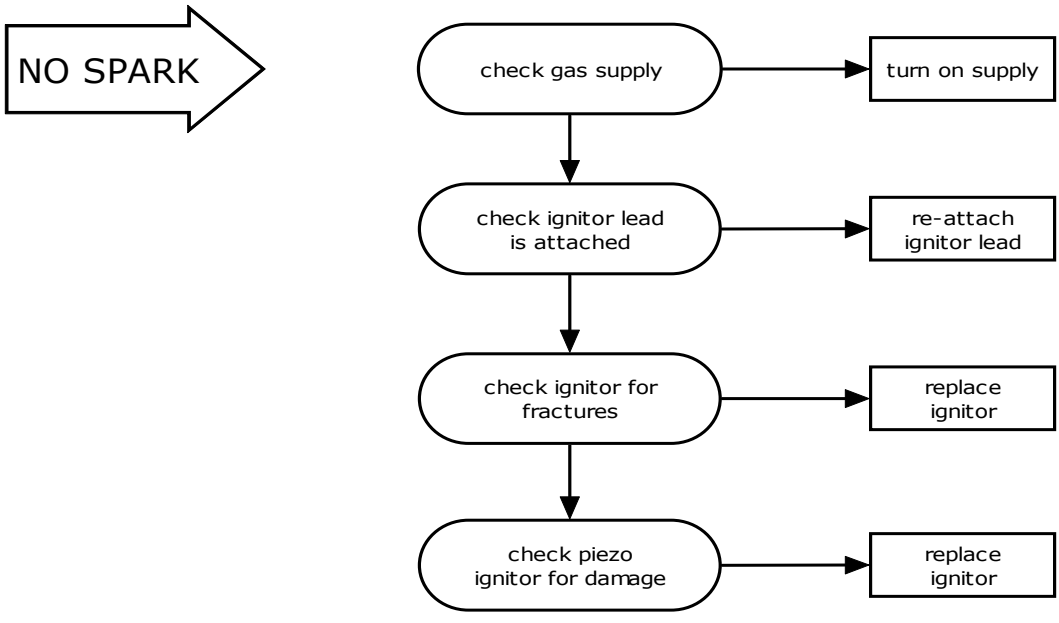
BU35 ...Hob burner body (Note: The BU35 burner is fitted with a JE39 injector as standard)
BU36 ...Burner cap
BU78 ...Oven burner (SLR9)
BU86 ...Oven burner (SLR6)
IG01 ...Piezo igniter
IG16 ...Electrode
IG18 ...Ignitor-lead
JE39 ...Hob burner jet/Natural
JE22 ...Hob burner jet/Propane
JE50 ...Oven burner jet (SLR9 Natural)
JE51 ...Oven burner jet (SLR9 Propane)
JE107 ...Oven burner jet (SLR6 Natural)
JE109 ...Oven burner jet (SLR6 Propane)
TC14 ...Hob burner thermocouple 320mm
TC15 ...Hob burner thermocouple 750mm
TC33 ...Oven burner thermocouple
TH17 ...Oven thermostat
VA10 ...Hob valves

# TROUBLESHOOTING

## Burners




## Oven Ignition



# TECHNICAL DATA

## SLR6 Units

| | |
|---|---|
| **Dimensions** | 1000 x 600 x 600 |
| **Weight** | 63kg |
| **Inlet connection** | 1/2 BSP |

| **Oven Burner** | | | |
|---|---|---|---|
| | **Natural Gas (G20)** | **Propane Gas (G31)** | **Butane (G30)** |
| **Heat Input (Gross)** | 5.5 kW | 5.5 kW | 5.5 kW |
| **Burner Pressure** | 17.5 mbar | N/A | N/A |
| **Injector Size** | 2.0 mm | 1.25 mm | 1.25 mm |
| **Gas Rate** | 0.52 $m^3 h^{-1}$ | 0.39 kg $h^{-1}$ | 0.4 kg $h^{-1}$ |

| **Hob Burner** | | | |
|---|---|---|---|
| | **Natural Gas (G20)** | **Propane Gas (G31)** | **Butane (G30)** |
| **Heat Input (Gross)** | 3.66 kW | 2.92 kW | 2.92 kW |
| **Burner Pressure** | 17.5 mbar | N/A | N/A |
| **Injector Size** | 1.6 mm | 0.9 mm | 0.9mm |
| **Gas Rate** | 0.35 $m^3 h^{-1}$ | 0.21 kg $h^{-1}$ | 0.21 kg $h^{-1}$ |

## SLR9 Units

| | |
|---|---|
| **Dimensions** | 1000 x 900 x 600 |
| **Weight** | 80 kg |
| **Inlet connection** | 1/2 BSP |

| **Oven Burner** | | | |
|---|---|---|---|
| | **Natural Gas (G20)** | **Propane Gas (G31)** | **Butane (G30)** |
| **Heat Input (Gross)** | 8.3 kW | 8.3 kW | 8.3 kW |
| **Burner Pressure** | 17.5 mbar | N/A | N/A |
| **Injector Size** | 2.4 mm | 1.5 mm | 1.5 mm |
| **Gas Rate** | 0.79 $m^3 h^{-1}$ | 0.59 kg $h^{-1}$ | 0.6 kg $h^{-1}$ |

| **Hob Burner** | | | |
|---|---|---|---|
| | **Natural Gas (G20)** | **Propane Gas (G31)** | **Butane (G30)** |
| **Heat Input (Gross)** | 3.66 kW | 2.92 kW | 2.92 kW |
| **Burner Pressure** | 17.5 mbar | N/A | N/A |
| **Injector Size** | 1.6 mm | 0.9 mm | 0.9mm |
| **Gas Rate** | 0.35 $m^3 h^{-1}$ | 0.21 kg $h^{-1}$ | 0.21 kg $h^{-1}$ |

## SERVICE

Gas catering equipment should be routinely serviced to ensure a long trouble free life. With this in mind, it is recommended that a competent gas engineer services the appliances every 6 months.

For help regarding the installation, maintenance and use of your LINCAT equipment, please call: -

# LINCAT GROUP SERVICE HELP DESK

# ☎ 01522 875520

### AUTHORISED SERVICE AGENTS

We recommend that our authorised service agents carry out all servicing other than routine cleaning and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If you know the number of the part in question, please quote this information also.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.30 p.m.

### CONDITIONS OF GUARANTEE

The guarantee does not cover: -

1) Accidental breakage or damage
2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
3) Incorrect installation, maintenance, modification or unauthorised service work.